

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): Aerated An aerated frozen confection which that is resistant to shrinkage and is soft down to a storage temperature in home freezers of -18 °C. or less, the aerated frozen confection comprising by weight:

50 to 70% by weight water,

5 to 20% by weight fat,

1% by weight or more polyol,

0.5 to 7% by weight vegetable fibre selected from the group consisting of oat fibres fibers, fibres fibers extracted from chicory taproots and combinations thereof fibregum from Acacia tree, and

comprising sugars, milk proteins, hydrocolloids and emulsifiers and the confection having an overrun of 20 to 200%.

Claim 2 (currently amended): Aerated The aerated frozen confection according to claim 1, comprising 2 to 8% by weight proteins derived from milk, the majority of which are provided by monopasteurized milk.

Claim 3 (currently amended): Aerated The aerated frozen confection according to claim 1, wherein the polyol is glycerol.

Claim 4 (currently amended): Aerated The aerated frozen confection according to claim 3, wherein the level of glycerol is 1 to 5% by weight.

Claim 5 (currently amended): Aerated The aerated frozen confection according to claim 1, wherein the vegetable fibres fibers are oligosaccharides derived from chicory, at a level of 2 to 4% by weight.

Claim 6 (currently amended): Aerated The aerated frozen confection according to claim 1, wherein the confection has an overrun of 90 to 160%.

Claim 7 (currently amended): Method A method for producing an aerated frozen confection, the method comprising the steps of:

premixing vegetable fibre fiber selected from the group consisting of oat fibres fibers, fibres fibers extracted from chicory taproots and combinations thereof, fibregum from Acacia tree with water and adding the mixture to an agitated mixing tank along with fat, polyol, sugar, milk, protein, hydrocolloids, and emulsifiers,

subjecting the mix to a heating step to hydrate the hydrocolloids,

pasteurizing the heated mix,

homogenizing the pasteurized mix,

cooling, ageing and freezing the mix whilst aerating, and

packaging and hardening the mix.

Claim 8 (currently amended): Method The method according to claim 7, wherein the pasteurizing step is carried out during about 24 to 30 s seconds at about 90 °C. to 80 °C.

Claim 9 (currently amended): Method The method according to claim 7, wherein the homogenizing step is carried out at about 70 °C. at a pressure of about 120 to 160 bar.

Claim 10 (currently amended): Method The method according to claim 7, wherein the freezing step is carried out in a scraped surface freezer at a draw temperature of -5 to -10 °C.

Claim 11 (currently amended): A method of producing confection products, the method comprising: the step of

using a vegetable fibre fiber selected from the group consisting of oat fibres fibers, fibres fibers extracted from chicory taproots and combinations thereof, fibregum from

Acacia tree in combination with a polyol to produce an ice confection which contains 5 to 20% by weight fat.

Claim 12 (currently amended): Aerated An aerated frozen confection comprising by weight:

50 to 70% by weight water,

5 to 20% by weight fat, at least 1% or more polyol,

0.5 to 7% by weight vegetable fibre fiber selected from the group consisting of oat fibres fibers, fibres fibers extracted from chicory taproots and combinations thereof fibregum from Acacia tree, and

sugars, milk proteins, hydrocolloids and emulsifiers.